

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/8/2015 **Business ID:** 67376FE
Business: HY-VEE FOOD STORE

13400 W 87TH PKWY
 LENEXA, KS 66215

Inspection: 16000325
Store ID:
Phone: 9134388308
Inspector: KDA16
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/08/15	11:21 AM	06:30 PM	7:09	0:10	7:19	0	
07/08/15	06:30 PM		0:00	0:15	0:15	0	
Total:			7:09	0:25	7:34	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 7 Priority foundation(Pf) Violations 2

Certified Manager on Staff Address Verified p Actual Sq. Ft. 0

Certified Manager Present

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	p
	5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	..	p	p	..
<i>Fail Notes</i>	2-301.14(H) <i>P - Wash Hands (Gloves) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and before donning gloves for working with FOOD [Employee was observed handling money at the cash register. Then she put on gloves to help serve a customer. COS Employee and PIC was educated. Employee took off gloves, washed and dried hands, and put on a new pair of gloves.]</i>						
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
	8. Adequate handwashing facilities supplied and accessible.	p
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.	p
	10. Food received at proper temperature.	p
	11. Food in good condition, safe and unadulterated.	..	p	p	..
<i>Fail Notes</i>	3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [Garden ranch cottage cheese did not have a prepared or discard date. PIC or employee was unsure when it was prepared. COS Employee discarded cottage cheese.</i> <i>Sliced tomatoes that were in the deli department on the the sandwich prep area, had suspected white mold on the surface. Employee said the pre-sliced tomatoes were opened 7/8. The discard date on the tomatoes was 7/9. COS Sliced tomatoes were discarded.]</i>						
	12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.	p
	<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
	14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>Fail Notes</i>	4-501.112(A)(1) <i>Pf - Hot Water Sanitization (stationary rack single temperature machine) - In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold of a stationary rack, single temperature machine may not be more than 90°C (194°F), or less than 74°C 165°F [The dishwashing machine in the warewashing room located near the deli and kitchen department had a measured temperature below 165F and was tested 3 times. The temperatures were 154.3F, 151.4F, and 149.9F.</i> <i>In the bakery, the dishwashing machine had a measured temperature of 154.4F and 151.6F.]</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination

Y N O A C R

Fail Notes	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [In the bakery, 3 spatulas stored as clean, were hanging above the 3 compartment sink had pink icing on them. COS The spatulas were removed and placed in the warewashing area to be washed, rinsed, and sanitized.]</i>
	4-602.12(B)	<i>Cleaning Microwaves - The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure. [The microwave in the bakery, had dried food debris on the interior ceiling, the walls, and the door.]</i>

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

.. .. p

Potentially Hazardous Food Time/Temperature

Y N O A C R

16. Proper cooking time and temperatures.

.. .. p

17. Proper reheating procedures for hot holding.

.. .. p

18. Proper cooling time and temperatures.

.. .. p

19. Proper hot holding temperatures.

p

This item has Notes. See Footnote 2 at end of questionnaire.

20. Proper cold holding temperatures.

.. p p ..

This item has Notes. See Footnote 3 at end of questionnaire.

Fail Notes	3-501.16(A)(2)	<i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [Sliced tomatoes in the breakfast MT, had a measured temperature of 47F. Employee said she sliced then tomatoes 7/7 around 8am. COS Tomatoes were discarded. In the salad bar, coleslaw 48F, pasta salad 47F, yogurt 48F, and cut romaine lettuce 45F had a measured temperature above 41F. PIC said they were put out on the salad bar at 8am, temperature was taken at 1:17pm. COS PIC discarded coleslaw, pasta salad, yogurt, and cut lettuce. In the produce air cooler, cut cantaloupe 45F and cut watermelon 51F had a measure temperature above 41F. The melons were prepared at 6am. Temperature was taken at 12:35pm. COS PIC removed cut melons from retail shelf. Bean sprouts 44.3F, alfalfa sprouts 46.8F, BBQ cut romaine and cut cabbage salad mix 47F, and cut romaine lettuce 48F had a measure temperature above 41F. Temperature was taken at 12:50pm. COS PIC removed food from retail shelf.]</i>
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21. Proper date marking and disposition.

.. p p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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Fail Notes	<p>3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [In the kitchen department, sausage links and sliced tomatoes did not have a prepare or discard date. Employee said it was prepared on 7/7. COS sausage links and tomatoes were dated.</i></p> <p><i>Chicken salad, coleslaw, and potato salad did not have a have a prepare or discard date. Employee said it was prepared on 7/7. COS Food items were dated.]</i></p>
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22. Time as a public health control: procedures and record. p
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Consumer Advisory	Y N O A C R
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23. Consumer advisory provided for raw or undercooked foods. p
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Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered.	p
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Chemical	Y N O A C R
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25. Food additives: approved and properly used.	p
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26. Toxic substances properly identified, stored and used.	p
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Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan. p
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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required. p
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods. p
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Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.	p
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32. Plant food properly cooked for hot holding. p
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33. Approved thawing methods used. p
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34. Thermometers provided and accurate.	p
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Food Identification	Y N O A C R
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35. Food properly labeled; original container.	p
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Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.	.. p
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination		Y	N	O	A	C	R
Fail Notes	6-202.15(A)(3) Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [The back loading dock door had a 5 inch gap at the bottom left corner. Also a inch gap at the bottom of the dock door in the middle.]						
	37. Contamination prevented during food preparation, storage and display.	..	p	p	..
Fail Notes	3-306.11 P - Food protected - Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means. [In the bakery area, bread that was in a opened package in a basket for self service and also bread that was in a opened package by the cash register was open for the environment and contamination. COS Employee tape each opening closed.]						
	38. Personal cleanliness.	p
	39. Wiping cloths: properly used and stored.	p
	40. Washing fruits and vegetables.	p
Proper Use of Utensils		Y	N	O	A	C	R
	41. In-use utensils: properly stored.	p
	42. Utensils, equipment and linens: properly stored, dried and handled.	p
	43. Single-use and single-service articles: properly used.	p
	44. Gloves used properly.	..	p	p	..
Fail Notes	3-304.15(A) P - If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. [In the Deli, employee was handling food item with single service gloves. inspector was educating employee and PIC about sanitizer buckets above food items. The employee removed the sanitizer bucket from the prep table with her gloves on. Without changing gloves, the employee began to handle food items again. COS Employee was educated. Employee washed hands, and put on a new pair of gloves.]						
Utensils, Equipment and Vending		Y	N	O	A	C	R
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items	p
	45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	p
	46. Warewashing facilities: installed, maintained, and used; test strips.	..	p
	This item has Notes. See Footnote 4 at end of questionnaire.						
	47. Non-food contact surfaces clean.	..	p
Fail Notes	4-601.11(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. [In the kitchen department, in between the breakfast MT and the flat top stove was a build up of grease and soil accumulation.]						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending

Y N O A C R

- Fail Notes* | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [In the kitchen department, dried food residue and dried food debris was on the bottom of the shelf of the cold display cooler, the hot holding display cooler, and on the storage cabinet. On floor in-between the 2 make tables was food debris.*
- In the bakery, flour and dust particles were on the top surface of 2 mixers and dried food residue on the arms of the mixers.]*

Physical Facilities

Y N O A C R

48. Hot and cold water available; adequate pressure.

p

49. Plumbing installed; proper backflow devices.

.. p .. . p ..

- Fail Notes* | 5-202.14 *P - A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. [In the warewashing room near the deli, the mop sink faucet did not have a backflow device. A hose was downstream below the flood line. COS Hose was removed.]*
- 5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The sprayer attached to the faucet in the warewashing room was leaking. Water was coming from the attachment of the sprayer.*
- The sink handle leak when turned on at in the kitchen department prep table.*
- The handwashing sink in the bakery near the freezer, was not draining properly when washing hands.*
- In the warewashing room, the floor was flooded with water. The floor drain was not draining properly.]*

50. Sewage and waste water properly disposed.

p

51. Toilet facilities: properly constructed, supplied and cleaned.

p

52. Garbage and refuse properly disposed; facilities maintained.

p

53. Physical facilities installed, maintained and clean.

.. p

- Fail Notes* | 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [In the kitchen, deli, seafood/meat, and bakery department had food debris and soil accumulation on the floor.]*
- 6-501.16 *After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [A mop was in the mop sink in the warewashing room near the deli and kitchen department. COS Mop was turn upright to air dry.]*

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #07 Corrective Actions

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

Material Distributed | Education Title #08 Date Marking

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

In the deli department was a red sanitizer bucket above the 2 door RIC. COS Sanitizer was moved to a location not above food or single service items.

In the bakery department was a red sanitizer bucket was on a prep table above the containers filled with pecans and sprinkles. COS Sanitizer was moved to a location not above food or single service items.

Footnote 2

Notes:

Hot Holding

Baked chicken 173F

Baked mashed potatoes 163F

Fried chicken 136F

Meatloaf 136F

Rotisserie chicken 147F

Salad bar

Creamy corn soup 146F

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 3

Notes:

Cold Holding

Kitchen Department

Breakfast MT

Ham 42F

Raw shell egg 44.7F

RIC

Ambient 40.8F

Display Cooler

Chicken salad 41F

Pasta Salad 43F

Asian salad 42F

Coleslaw 41F

Potato salad 41F

Deli Department

Turkey pastrami 39F

Chicken breast 40F

Ham 41.8F

Roast beef 42.3F

Salad Bar

Cut cantaloupe 41F

Cut watermelon 41F

Cut iceberg lettuce 41F

Cooked chicken 39F

Ham 43F

Pico de gallo 41F

Produce Air cooler

Cut cantaloupe 42.3F

Chef salad 41.6F

Feta 42.6F

Potato salad 42.8F

Salsa 40.8F

Baby romaine lettuce 42.1F

Organic Section

1% milk 38.6F

Yogurt 39.3F

Silk milk 40.4F

Seafood/Meat department

Salmon burger 38F

Tilapia 37F

Salmon 33F

Cod fish 36F

Shrimp 36F

Chicken 36F

Bacon wrapped chicken 34F

Steak 35F

Ribeye 37F

Ground beef 35F

Baked potato 31F

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Pork chop 39F
Italian sausage 36F

WIC
Pork tenderloin 38.5F
Raw chicken chucks 32.6F

Meat Air Cooler
Ground beef 42.3F
Sausage 31.9F
Angus beef 36.3F
Pork chops 36.9F
Potato salad 39.1F
Turkey tender 39.8F
Bratwurst 38.1F
Chicken breast 38.1F
Ham 34.9F
Raw bacon 42.3F

Dairy WIC
Egg 41.8F
Cottage cheese 39.8F
2% milk 39.3F
1% milk 37.4F

Dairy Air cooler
Cream cheese 40.6F
Sour cream 40.9F
Raw shell egg 45.8F
Yogurt 41.6F
Butter 41.2F
Yogurt 40.3F

Bakery Air cooler
Cheesecake 43.1F
Lemon meringue 39.3F

HyVee Express dairy
2% milk 42.1F

Lunchmeat Air Cooler
Raw bacon 41.2F
Sausage 38.4F
Turkey 41.6F

Footnote 4

Notes:

Quat test strips were available in kitchen, deli, seafood/meat, and bakery departments.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/8/2015 **Business ID:** 67376FE
Business: HY-VEE FOOD STORE

13400 W 87TH PKWY
LENEXA, KS 66215

Inspection: 16000325

Store ID:

Phone: 9134388308

Inspector: KDA16

Reason: 01 Routine

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/18/15

Inspection Report Number 16000325

Inspection Report Date 07/08/15

Establishment Name	HY-VEE FOOD STORE
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Physical Address 13400 W 87TH PKWY City LENEXA

Zip 66215

Additional Notes and Instructions

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VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 7

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Garden ranch cottage cheese Qty 2 Units gal Value \$ 15.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Sliced tomatoes Qty 5 Units lbs Value \$ 7.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product Coleslaw Qty 1 Units lbs Value \$ 5.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product Pasta salad Qty 2 Units lbs Value \$ 8.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Yogurt Qty 5 Units lbs Value \$ 12.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location _____ Embargo Hold Tag # N/A

6. Product _____ Qty _____ Units _____ Value \$ _____

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product Cut romaine lettuce Qty 10 Units lbs Value \$ 15.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

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Number of products Voluntarily Destroyed 6

VOLUNTARY DESTRUCTION REPORT

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1. Product Cut cantaloupe Qty 3 Units 1/2 ca Value \$ 10.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Cut watermelon Qty 9 Units 1/4 wa Value \$ 22.50

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product Bean sprouts Qty 4 Units bags Value \$ 8.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product Alfalfa sprouts Qty 6 Units Value \$ 12.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product BBQ chopped salad mix Qty 7 Units bags Value \$ 28.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product Cut romaine lettuce Qty 5 Units bags Value \$ 19.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A